

DINNERLY



Crunchy Chicken Schnitzel with Mash and Peas



35 minutes



2 Servings

Chicken schnitzel is one family favourite that never gets old. This smoky crispy-crumbed chicken paired with soft, creamy mash and sweet peas is guaranteed to get everyone running to the table.

- 5g smoky barbecue seasoning ¹⁷
- 20g panko breadcrumbs ¹
- 1 large free-range chicken breast fillet
- 2 potatoes
- 150g peas

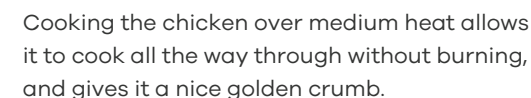
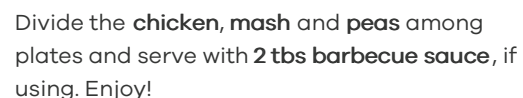
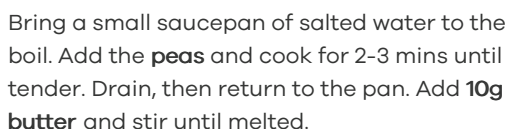
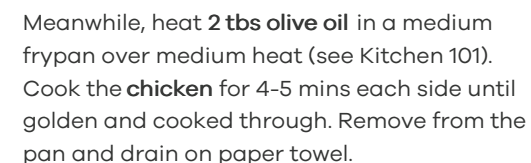
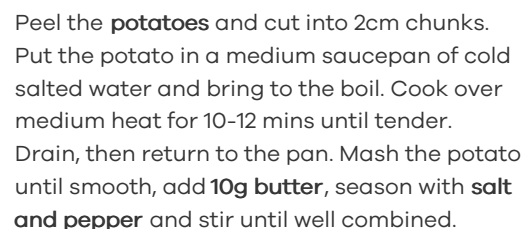
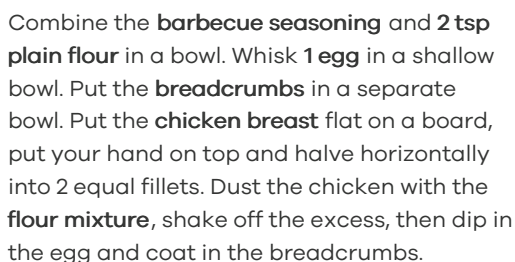
- 2 tsp plain flour ¹
- 1 egg ³
- 20g butter ⁷
- 2 tbs olive oil
- 2 tbs barbecue sauce (optional)

- medium saucepan
- potato masher
- medium frypan
- paper towel
- small saucepan

ALLERGENS

Gluten (1), Egg (3), Milk (7), Sulphites (17).
May contain traces of other allergaens.

Energy 740kcal, Fat 31.1g, Carbs 60.9g,
Proteins 48.6g



Packed in Australia
from at least 95%
Australian ingredient.